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Coconut Rice III



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Ingredients

- 3 tbsp [ghee](#)
- 1 tsp [cumin](#) seeds
- 1 pinch [turmeric](#)
- 2 [cloves](#)
- 4 [black peppercorns](#)
- 2 black or brown [cardamom](#) pods
- 2 cups dried [coconut](#)
- 2 cups [brown rice](#)
- 3¾ cups [water](#)
- 1½ tsp [salt](#)
- 1 tbsp chopped [almonds](#)

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Directions

1. Pre-soak [rice](#) for an hour and then rinse well, pick out the dirt.
2. Heat [ghee](#) in a heavy pot and saute [cumin](#) till brown.
3. Add [turmeric](#), cloves, peppercorns and [cardamom](#).
4. Stir for about a minute.
5. Stir in [coconut](#).
6. Saute till golden.
7. Add [rice](#) and continue sauteing, over medium heat for 2 minutes.
8. Pour in [water](#), add [salt](#), bring to a boil, lower heat, cover and cook for about 20 minutes, until the [water](#) has evaporated and the [rice](#) is cooked.
9. Garnish with cashews, [raisins](#) and [almonds](#).
10. Serve with any main [curry](#).



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[A Fandom user](#) • 9/14/2010



cool site its wicked!!
recipes look so yum

(Edited by Game widow)



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